Jackie Parker's Annabel Carmel inspired recipe (as a lot of my recipes are!). It's tweaked for cost, ease and to make a bigger batch

Lentils

Ingredients:
1 onion (finely chopped)
2 sticks of celery (finely chopped)
1 medium butternut squash (chopped into small cubes)
2 medium sweet potatoes (chopped into small cubes)
250g red lentils (well washed, as you won't be draining the water after they're cooked)
400ml chicken stock

Method:
1. In a large stock pot, gently fry onions and celery in about 2 tbsp of olive oil. Keep the lid on, as you want them to soften, not to fry until they're brown.
2. Add the sweet potato and butternut squash. Fry until they've softened slightly (keep the lid on at all times so it doesn't dry out).
3. Add the lentils and the stock. Bring to the boil, then stir and simmer with the lid on for 20-30 minutes, stirring roughly every 5 minutes so the lentils don't stick to the bottom.
4. Once the lentils have softened, blend then pit up for freezing

You'll know when it's ready or blending as the whole lot will have softened and started to mush together.

Try not to be tempted to add extra water as its cooking, although the water won't cover all the ingredients to start with, as it all softens it'll soon cook through. Depending on the age of your baby you may want to add extra water, or cook it longer to reduce it down a little to adjust the thickness of it. If you've used slightly larger veg you may need to add a little more water. Only do this if the ingredients dry out and start to stick to the bottom of the pan.

Also, older children with adventurous taste buds may like a teaspoon of cumin and/or a bay leaf added to the ingredients to add a little warmth (remember to remove the bay leaf before blending!).

And finally, the nice thing about this recipe is that it's great for babies starting on small lumps or texture. Although this recipe blends very nicely into a smooth feed, once fully cooked all the ingredients are soft enough that it can be mashed instead.

Enjoy!! Xx